

THE SHACKLOCK

Chef De Luxe

OPERATING AND MAINTENANCE MANUAL



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YOUR SHACKLOCK RANGE

This manual is intended to tell you all you should know about your Shacklock range, but should any question remain unanswered when you have read it, your Shacklock dealer will be happy to provide you with the information.

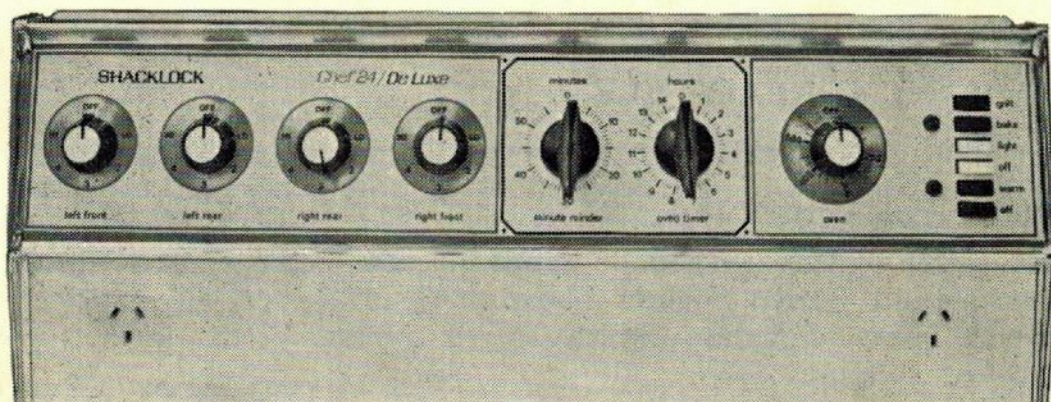
The manufacturers are confident that you will enjoy using your new electric range and that you will be delighted with the results obtained and the exceptional ease of cleaning.

You may look forward to years of dependable and economical service.

GETTING TO KNOW YOUR

Chef De Luxe

SWITCH PANEL



The decorative switch panel is mounted in anodised trims and supported by chrome plated die cast end plates. The lower white enamelled splashback embodies the two appliance outlets.

THE TOP

The top or hob of the range is finished in white vitreous enamel. A raised lip around the outside edge will prevent spill—or boil-overs running down the side of the range. In fact spill-overs become a minor matter as the top can be wiped clean in a moment and the elements burn themselves clean.

TILT-TOP



The top of the range lifts from the front and rests on stays in the raised position, giving unrestricted access to the one-piece combination reflector and spill-over zone. If a spill-over occurs, it can be safely cleaned up within seconds — simply remove the pots and raise the top. It should become a habit to deal

with spillovers immediately they occur, so that nothing will be burnt on to the spill-over zone. If you find that circumstances prevent you from dealing with these spill-overs immediately, a useful suggestion is to place tin foil beneath the elements—this will save time in cleaning a burnt-on spill-over.

The gap between the top of the range and the splashback panel can be easily cleaned, as the top can be pulled forward after being raised about three inches. This is an exclusive Shacklock feature.

RADIANT SURFACE ELEMENTS

The thin flat tubes enable the elements to give instant response to the controls, and are designed to float to allow for expansion and contraction. Each element is controlled by a rotary simmer-stat switch, giving an infinite range of heat settings. The surface elements are raised slightly above the surface of the range to provide the ventilation which is so necessary for such high powered units.

WARNING: NEVER USE AN ASBESTOS MAT ON ANY ELECTRIC SURFACE UNIT.

DRESS RINGS

The surface elements are fitted with stainless steel dress rings which are removable for easy cleaning.

OVEN DOOR

When opened, the door reaches a point at which it checks, and this is the position for grilling in the oven. A further gentle pull opens the door fully, and it will stay open with no danger of springing closed of its own accord. The hinge mechanism is in the door itself, making removal of the door a very simple matter.

OVEN RACKS

The many sets of rails on the oven walls give various baking positions and enables the food being cooked to be placed on the shelf level best suited to it. One of the oven racks should always be kept on the lowest rail when not in use, as a guard over the bottom oven element.

The inclined edge of the racks should always be kept upwards and to the back of the oven to engage in the recesses in the

rails which form the safety stops. These recesses are on the underside of the rails, and prevent the racks being pulled out too far in error. To remove the rack from the oven, raise the front edge a few inches, disengaging the back edge from the stop and permitting the rack to be withdrawn. Similarly, when inserting the rack, tilt it slightly to clear the stop. Do NOT place an oven rack on the top set of rails.

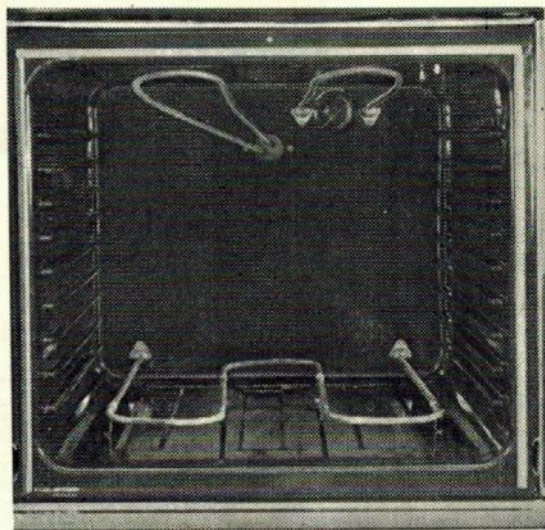
OVEN VENTILATION

The oven vent permits the escape of excess steam during cooking and helps maintain the correct moisture content in the oven. The vent is directed to atmosphere under the centre of the right back surface element.

Inside the oven and not far from the vent you will see a small capillary tube. This is part of the oven thermostat and you should take care not to displace it at any time.

OVEN ELEMENTS

The elements are of the sheathed tube type, and have a very long life. They combine great efficiency with simplicity and give accurately balanced heat which ensures perfectly even cooking. Every one of a batch of cakes or scones will cook evenly and brown evenly.



Both top and bottom elements hinge for cleaning.

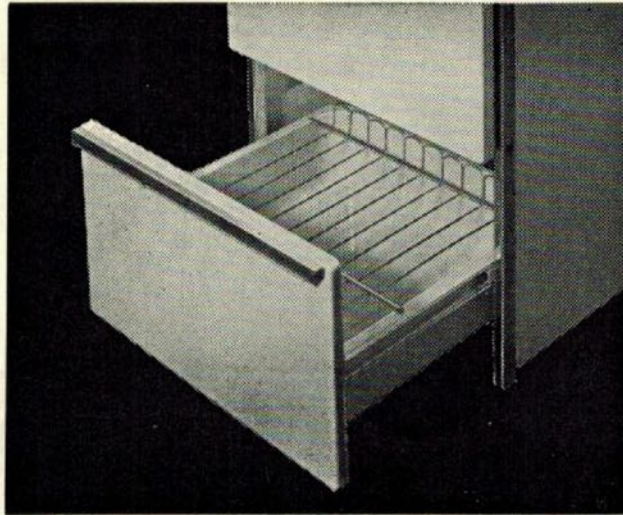
CAUTION: Elements must be returned gently to working position after cleaning to obviate possible chipping of oven enamel by the element feet.

OVEN LIGHT

The push button controls for the oven light are housed on the right hand side of the switch panel. The light is fitted at the rear of the oven and the bulb is covered by a glass "protector" which is easily removed for cleaning. Should this protector be broken, a new one should be fitted as soon as possible as the oven should not be used without it.

WARMING DRAWER

The warming drawer moves on ball bearing slides. As well as being a warming drawer, oven accessories can be comfortably stored on the base of the drawer while plates can be placed on the wire rack to be warmed. The heating unit is in the body of the range, above the drawer, and is controlled by an On/Off switch on the switch panel. To remove the drawer from the range, when it comes to a stop, lift it, and it will come clear of the range to facilitate cleaning.



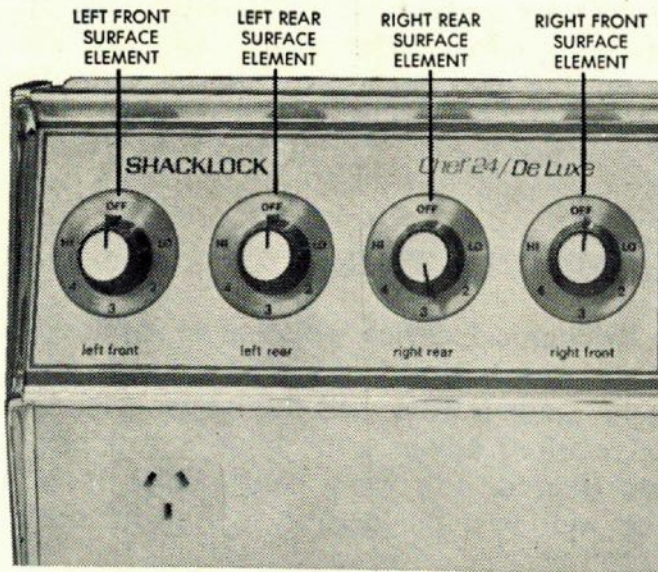
OVEN ACCESSORIES

A very large roasting dish with a sturdy rack for grilling is supplied. The two heavy gauge, non-rusting baking trays have no flanged edges to make storage or handling a problem. Neither have they any sharp corners, and when centred on an oven rack leave just enough space all round for correct air circulation and even heat.

THE RANGE ROLLS, TOO

To clean the wall behind the range you can roll the whole range forward.

CONTROLS



SURFACE ELEMENTS

Each surface element is controlled by a rotary simmerstat switch. An infinite range of heat settings can be achieved as the intermediate settings between all specified heats on the simmerstat can be used.

OVEN LIGHT

The oven light is controlled by two push buttons on the switch panel, clearly marked ON and OFF.

WARMING DRAWER

The warming drawer is controlled by a switch on the panel, clearly marked ON and OFF. A red neon indicator light glows when the warming element is in operation.

OVEN CONTROLS

BAKE/GRILL SELECTOR SWITCH

Press the "BAKE" button for baking or roasting.

Press the "GRILL" button for grilling, i.e. top elements only in the oven.

On "BAKE" setting only, the Bake Indicator Light will glow during cooking.

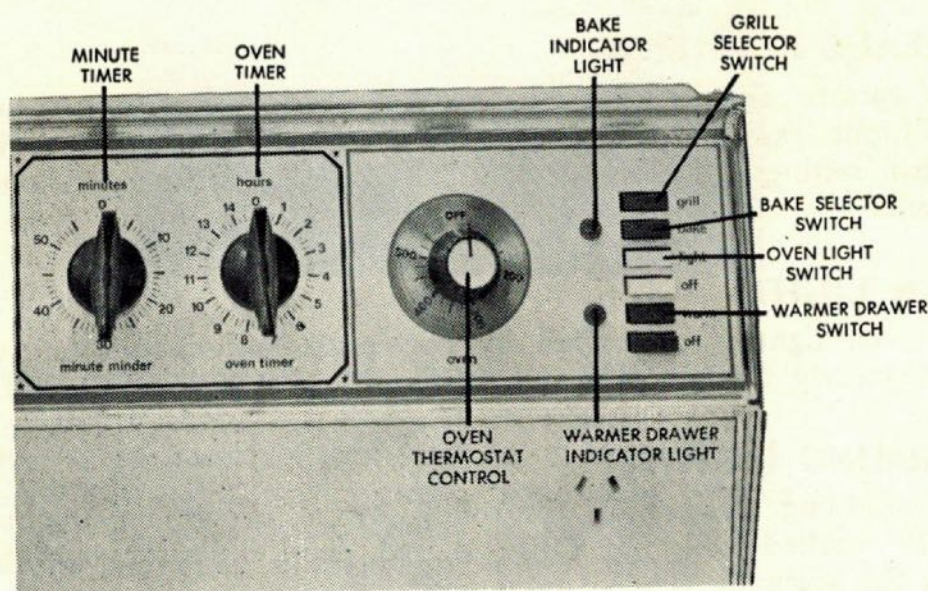
OVEN THERMOSTAT

The thermostat controls the oven temperature. The markings on the panel represent degrees Fahrenheit. Turn the control knob in

a clockwise direction to set the thermostat, and anti-clockwise direction to turn it off. When the thermostat is set, with the BAKE/GRILL selector switch at "BAKE" setting, the Bake Indicator Light will glow. The light will go out when the temperature set on the thermostat is reached, and during cooking the light will turn on whenever the thermostat calls for more heat.

MECHANICAL MINUTE TIMER

This is a simple mechanical device which gives an audible ring at the end of any predetermined period of up to sixty minutes. Remember that the further the knob is advanced the longer will be the ring, and if a long ring is required advance the knob a full turn and back to the time interval desired. For very short times it is necessary to advance the knob well past the desired figure and back again.



OVEN TIMER

The mechanical oven timer is for automatic operation of the oven and outlet plugs. This control does not indicate time of day and does not switch off the oven after automatic cooking has concluded. It will, however, start the oven or outlet plugs at any time up to 14½ hours from the time you set it.

If for example you wish to start the oven in four hours you would set the control to 4, and set the oven thermostat to the desired temperature. Also check that the push-button selector switch is in the 'bake' position. When the control reaches 'O' the oven will be switched on and will remain on until you switch it off by turning the thermostat to off. The control can be manually advanced to 'O' without damaging mechanism.

NOTES

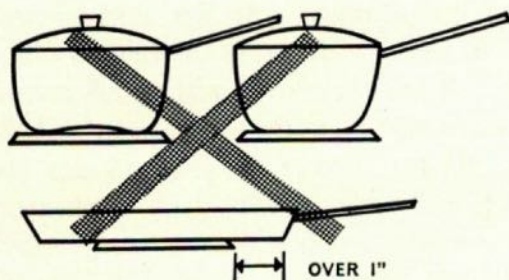
COOKING ON THE SHACKLOCK RANGE



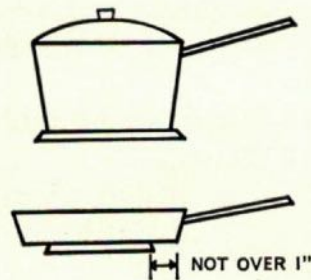
SURFACE ELEMENTS

It is both unsatisfactory and uneconomical to cook on an electric range with pans that are warped. Heat from the element is transferred directly to the bottom of the pan and then to the food being cooked. Thus a pan with a truly flat bottom which can make all-over contact with the element, saves power by using all the heat, and at the same time ensures even cooking. Pans should also be equipped with a well fitting lid.

The use of pans that extend more than one inch over the chrome dress ring is not advised, as an unusually large or warped utensil used on HI heat over an extended period of time will cause heat build-up, which may result in crazing of porcelain enamel, shortening the element life and discoloration of the dress ring. If utensils must be used which are warped or larger than recommended, start cooking on 4 (fourth) heat instead of HI. It will, in the long run, be an economy to buy a new set of pans if your present ones are warped or at all unsatisfactory, and it will also enable you to get the best from your new range.



WRONG



RIGHT

RANGE OF HEATS

<i>Uses</i>	
LO	EXTRA LOW HEAT for simmering and cooking foods which need slow, below boiling, temperatures. Also for keeping food at serving temperature. This heat is very economical.
2	MEDIUM - LOW HEAT for keeping most foods boiling after they have reached steaming point on HI. Also useful for continued cooking of moderate quantities of food which have been started off on HI.
3	MEDIUM HEAT for cooking icings, pikelets (girdle scones, etc. Also for keeping large quantities of vegetables boiling, for low-temperature frying and to maintain the correct pressure for pressure cooking.
4	MEDIUM - HIGH HEAT for frying meats and poultry. Also to maintain the fat temperature when deep-fat frying.
HI	HIGHEST HEATS for fast starts. An intense heat to bring food quickly to cooking temperature, to boil water and to heat fat for frying. After the steaming or boiling point is reached, change to a lower heat.

NOTE:

(1) For cooking speed and convenience, commence cooking with the simmerstat turned to HI, and when the food reaches the desired temperature, or liquids boil, turn down to complete the cooking. The radiant surface elements respond immediately to the slightest adjustment of the simmerstat, and there is never any wait for them to cool down.

(2) Do not put more than one pan on an element.

(3) Never leave the elements turned on unless covered by a pan.

(4) More infinite variations of temperature can be achieved by using the intermediate settings between all specified heats on the simmerstat.

(5) Always use a pan that will completely cover the element surface.

(6) Never use an asbestos mat on any surface element.

GENERAL SUGGESTIONS

VEGETABLES — Vegetables should always be cooked in covered pans with very little liquid, in order to preserve vitamins and minerals as well as flavours. Add only enough water to cover the bottom of the pan you are using—about $\frac{1}{4}$ cup. Cook with the lid on tightly on HI until a steady flow of steam appears, then change to a lower heat. Recommended cooking times are given in the TIME CHART section.

FRYING — For average quantities of food, use a frying pan that covers the large element. Switch it on HI to melt and heat the fat. When the fat is hot, put the food in the pan and change to heat 4. Brown both sides of the food at this temperature, then change to heat 3 and continue cooking until the food is ready.

SAUTE-ING — Heat a small amount of fat in the frying pan, using HI. When the fat is melted and hot change to heat 4, add the food and brown on both sides. If longer cooking is needed, change to heat 2 and cook until done.

STEWING — With the food properly prepared and placed in a covered pan, add a small amount of liquid, place the pan on an element and bring the contents to boiling point using HI. Change to heat 3 or 2 and cook slowly until done.

BRAISING — Brown the food in a little hot fat. Then add a small amount of liquid and cover the pan. Use HI to bring the food to the boil, then change to heat 2 and cook until done.

DEEP-FAT FRYING — Bring the fat to the correct temperature on HI, then change to heat 4 or 3. Which heat you use will depend on the quantity and nature of the food you are frying. Correct temperatures are important, and are best checked with a cooking thermometer.

If you have no thermometer, a reasonably accurate test is to drop a 1 inch cube of yesterday's bread into the hot fat. If it browns in 30 to 60 seconds, the fat is right for you to start frying. Whenever possible use a pan fitted with a frying basket. Fry small quantities of food at one time, to avoid cooling the fat. When the food has reached a golden brown colour remove it from the fat and drain on paper.

RECOMMENDED DEEP-FAT FRYING TEMPERATURES —

Precooked Foods (croquettes, fish balls, etc.)	390° F.
Raw Doughs (doughnuts, fritters, etc.)	370° F.
French-fried Potatoes (chips)	400° F.
Fish Fillets	370° F.
Chicken (jointed)	350° F.
Oysters	370° F.

PIKELETS — Use the skillet.* Heat at 4 for approximately four minutes, then change to heat 3. Rub over with the minimum amount of lard and immediately drop spoonfuls of prepared mixture on to the surface of the skillet. Do not have your mixture too thick. Cook until underside is golden brown and top full of bubbles. Turn with spatula and cook till second side is done. Turn once only.

GIRDLE SCONES — Heat the skillet* as for Pikelets. Dust over lightly with flour. Place scones on the skillet and cook until the underside is crusty, making sure the scones do not stick. If necessary dust again with flour. Turn scones with spatula and cook the second side till scone sounds hollow when lightly tapped. Turn once only.

*Skillet supplied with A and F models only, but available as optional extra from your Shacklock Dealer for other models.

OVEN HEATS

In many recipes, heats are given in exact degrees, but in others a more general indication is quoted. In such instances the following table will be found of some help, though it is only intended as a guide.

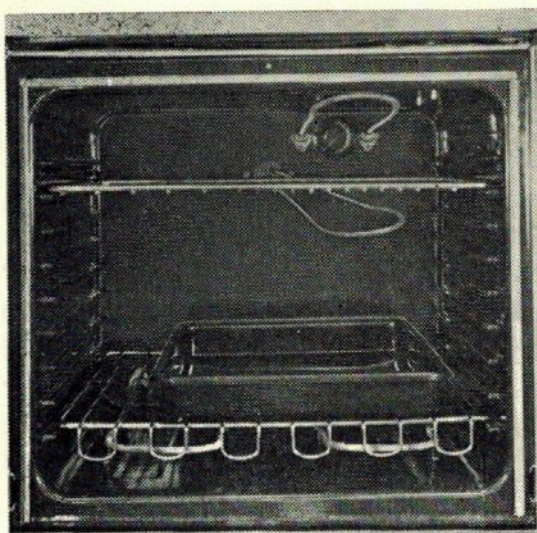
SLOW	— a heat of about 300° F.
MODERATE	— a heat of about 350° F.
HOT	— a heat of about 400° F.
VERY HOT	— a heat of about 450° F.

ROASTING

In general there are three methods in current use. The first is to sear the joint first in a very hot oven, then cook in a moderate oven. The second method is to cook the meat in a moderate oven all the time, for a longer period. This is particularly suitable for larger joints. In the third method the meat is put into a cold oven and cooked for a longer time at a slow heat. This method is gaining popularity as it cooks well, keeps the meat moist, reduces shrinkage and cuts oven cleaning to a minimum. It is the method always used when the oven is controlled by the Automatic Timer.

DOUBLE-SIDED GRILLING

(Exclusive to Shacklock)



As the popularity of grilling has increased considerably over the last few years, we have found it necessary to meet public demand by bringing out a range that gives the best performance in this field. The most efficient method of grilling is being able to cook both sides of the meat at the same time—this of course seals in the juices, and is a gourmet's delight!

To prepare the oven for double-sided grilling:

1. Remove the top oven rack.
2. Swing the left-hand top element down until it clicks into position directly beneath the right-hand top element.
3. Select "GRILL" on the push button switch. By selecting "GRILL" this means the grill elements only will operate.
4. Turn the thermostat to 525°.

RECOMMENDED GRILLING TIMES (all temperatures 525°)

Bacon	6 minutes
Sausages	11 minutes
Steak $\frac{3}{4}$ in — 1in thick	
Rare	8 minutes
Medium	10 minutes
Well done	14 minutes
1½in thick	
Rare	12 minutes
Medium	15 minutes
Well done	20 minutes
Lamb and Mutton Chops	
Medium	10 minutes
Well done	13 minutes
Pork Chops	14 minutes
Open Sandwiches	3-4 minutes

Now place the steak or chops on to the special grilling rack, then slide this between the two elements on the second set of rails from the top.

Place the roasting dish partly filled with water on the bottom oven rack. This will collect surplus fat that might drip from the meat, and will therefore eliminate odours and smoke.

Leave the oven door open at its grilling check point.

To remove the grill, hold a plate or dish in your left hand beneath the grilling rack, taken an oven cloth in your right and slide out the grilling rack and the plate together. It is now a simple operation to transfer the grill into the dish you are holding. This prevents fats soiling the oven.

Grilling on both sides of the meat at once, reduces the cooking time and minimises the cleaning-up. When grilling is finished, just wipe down the grilling rack and roasting dish.

ONE-SIDED GRILLING

The procedure is no different from that which you would normally employ, but remember to leave the door slightly open at the grilling check point.

PRE-HEATING

Normally the oven should be pre-heated to the correct cooking temperature before the food is placed in it. This, however, is not possible when the Automatic Timer is used, so do not attempt to cook by Automatic Timing any dishes that need to be put into a hot oven.

BAKING

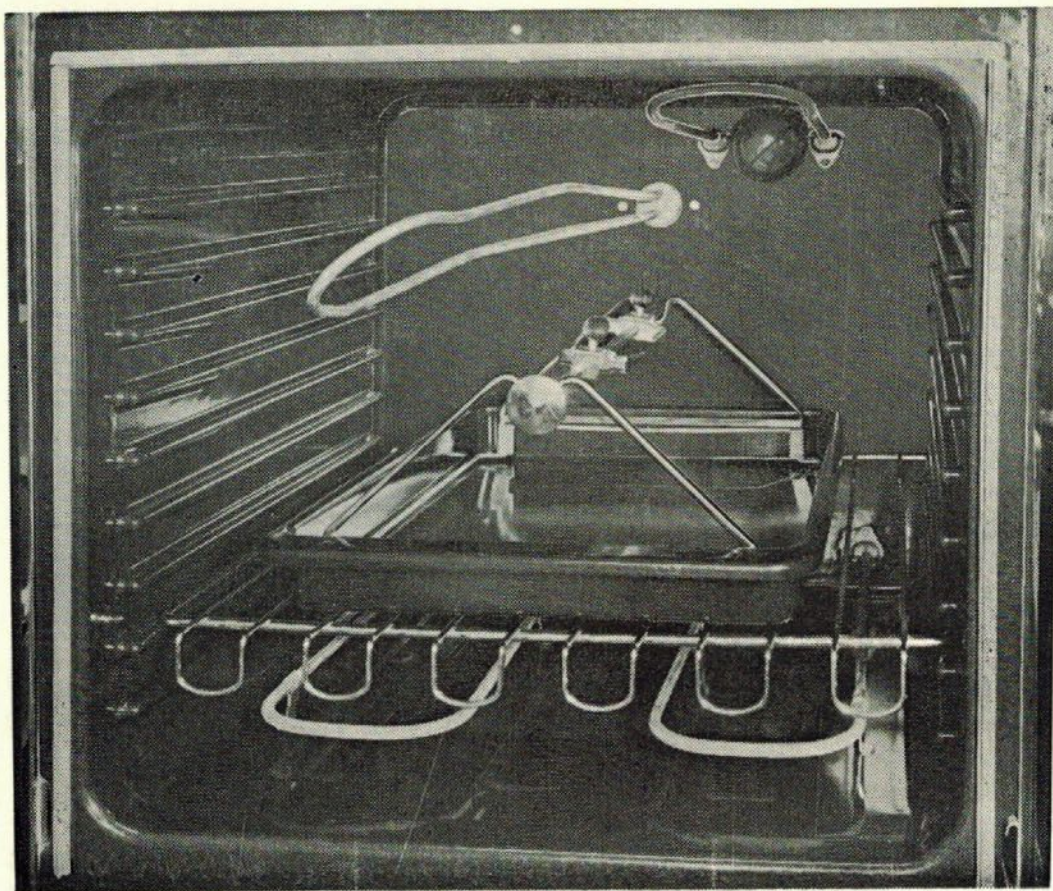
The balanced heat and the great capacity of the oven make baking a pleasure. There are no special instructions, although when using one tray, place it on the third or fourth rail from the bottom of the oven.

ROTISSERIE COOKING

(Optional Extra)

Like double-sided grilling, rotisserie cooking has become so popular we have now made it possible for you to rotisserie right in your own kitchen. During rotisserie cooking, the oven **DOES NOT BECOME SOILED**, as only the top element is employed, and roasting is by radiant heat *which eliminates* spattering of juices and fat from the meat. A complete Rotisserie unit to fit your SHACKLOCK electric range is now available, as an optional extra, and your Shacklock dealer will be pleased to arrange for the supply and installation.

You will find that meat roasted on the Rotisserie will be unusually juicy and flavourful as the steady turning motion of the Rotisserie assures uniform browning, that seals juices in the meat.



Poultry should be basted occasionally with melted butter or margarine. Barbecue Sauce may be used if desired, and different seasonings may be employed to further bring out the flavour of foods cooked on the Rotisserie.

The Rotisserie equipment comprises:

1. Spit (long steel rod with grooved knob on one end).
2. Two skewers (to hold meat firmly on the rod).
3. Two supporting "A" frames and a wire frame which fits inside roasting dish.
4. Rotisserie Motor.

To use the Rotisserie:

1. Move the guard rack from the bottom to the second set of rails from the bottom of the oven.
2. Place the wire frame inside the roasting dish and attach the two supporting "A" frames.
3. Put a little water in roasting dish.
4. Rub all meat with a small amount of salt and fat before cooking.
5. Take the spit and slide a skewer (with points of skewer towards the pointed end of the spit) to within approximately 3in from grooved knob.

6. Push the spit through the centre of the bird or joint and slide on the other skewer. Tighten thumb-screws. Be sure the roast is over the centre of the roasting dish and securely held by the two skewers.
7. Now put the spit into place on top of the "A" frames. The point of the spit fits exactly into the special socket in the back of the oven, and the groove drops into place on the "A" frame.

You can now achieve a variation in browning the meat as the left-hand element can be hinged down from the top of the oven to whatever distance desired (see Rotisserie Cooking Chart). Select "GRILL" on the push-button switch, turn thermostat to 375° and push "LIGHT" button. This activates the rotisserie as well as turning on the light.

The versatility of the top element enables varying degrees of browning according to the different variety of meats. Below is the Rotisserie Cooking Chart with suggested element positions. All oven temperatures are 375°. Leave door shut throughout the cooking time. If more browning is desired, increase the temperature for the last minutes of cooking.

ROTISSERIE COOKING CHART		
Meat	Left-hand Top Element Position	Minutes per Pound
Chicken	Normal	45-60
Beef (small roast)	Lowered 4in	25-30
Beef (large roast)	Lowered 4in	35-40
Pork	Lowered 6in	50
Lamb or Hoggett	Lowered 4in	35-40

TIME CHARTS

The various times given in the following charts are intended only as a guide. There are many factors that may cause a departure from them, for instance the shape of a joint, quite apart from its weight, has a bearing on how long it needs to be cooked. The times given should be used as a starting point to the individual preferred cooking times.

VEGETABLES

Note: Use enough water to cover the bottom of the pan to about $\frac{1}{4}$ in. depth. If butter is used, it may not be necessary to add any water. Frozen vegetables are cooked without being thawed in 2-3 tablespoons of butter or a little water. The use of boiling water speeds all vegetable cooking. Cook always in a covered pan and only till tender. This will retain colour, flavour and vitamins.

The times given in this chart are the length of time the vegetables are to be cooked at heat 2 or LO, in the case of fresh vegetables or heat 2 for frozen vegetables after they have been brought to the boil on HI.

Vegetables	Method of Preparation	Fresh Mins.	Frozen Mins.
Asparagus	Tied in servings	10-15	8-10
Bean, wax or green	Cut in thin slivers, lengthwise	10-15	6-10
Bean, Lima	Shelled	15-20	7
Beets	Diced or sliced	15-20	
Beets	Whole with 1 inch stems	15-20	
Broccoli	Stalks split	15-20	7
Brussels sprouts	Whole	10-15	5
Cabbage	Shredded	5-6	
Carrots	Shredded	6	5
Cauliflower	Separated for serving	10-12	5
Cauliflower	Whole	15-20	
Corn	On the cob	3-5	4
Onions	Small, whole	10-20	
Parsnips	Quartered lengthwise	15-20	
Peas, green	Shelled	10-15	5
Potatoes	Cut in halves	15-20	
Potatoes, sweet	Cut in halves	20-25	
Pumpkin	Sliced	15-20	
Spinach	Only water that clings to leaves	3-5	5
Tomatoes	Quartered, no water	5-10	
Turnips	Sliced or cubed	10-15	

MEAT

The joints which take longer than normal times are boned and rolled ribs of beef, and any meat which has been boned and stuffed. Lamb, veal and pork should always be well done, but beef may be cooked well or underdone, according to personal preference. The times given are for well-done meat in joints between 4 and 8 lbs. Larger joints need less time per lb., smaller joints more.

BOILING CHART

Time per lb.			Total Time
Beef, fresh	25 minutes	Calf's feet	2-3 hours
Beef, corned	35 minutes	Pig's feet	2 hours
Mutton	20 minutes	Ox tongue	3-3½ hours
Pork	30 minutes	Sheep's tongue	1½-2 hours
Veal	25 minutes	Fowl	1½-2½ hours

ROASTING CHART

- Methods: 1. Sear, then cook at 325° F.
 2. Cook at 350° F. throughout.
 3. Automatic Timing (if fitted)—cook at 300° F. throughout.

Meat	Type	Methods 1 and 2	Method 3	Roastguard Setting (If fitted)
Beef or Mutton	Thick cut	30 min. lb.	45 min. lb.	Rare 130-140°
	Thin cut	25 min. lb.	40 min. lb.	Medium 150-160°
Lamb		30 min. lb.	45 min. lb.	Well Done 170-185°
Pork	Thick cut	35 min. lb.	50 min. lb.	180-185°
	Thin cut	30 min. lb.	45 min. lb.	185-190°
Veal		30 min. lb.	40 min. lb.	185-190°
Chicken	Time	2-2¼ hrs.	3 hrs.	170-180°
Rabbit	Time	2-2¼ hrs.	3 hrs.	185-190° in Thigh
Duck	Time	2¼-3 hrs.	3½ hrs.	165° in Stuffing
Goose	Time	4 hrs.	5 hrs.	185-190° in Thigh
Turkey	7-10 lb.	3 hrs.	4 hrs.	165° in Stuffing
	10-12 lb.	4 hrs.	5 hrs.	185-190° in Thigh
Fish		20 mins. (at 400° F.)	30 min. (at 300° F.)	165° in Stuffing

OVEN GUIDE

	Pre-heat to and bake at	Shelf Position from Top	Baking time approx.
CAKES AND BISCUITS			
Small Cakes	400°	3rd	12-15 mins.
Scones	425°	3rd	10 mins.
Sponge Roll	350°	4th	15 mins.
Biscuits	350°	4th	12 mins.
Cookies and Drop Cakes	375°	4th	15 mins.
Rock Cakes and Kisses	375°	4th	15 mins.
Shortbread	300°	4th	30 mins.
Sponge Sandwich	350°	5th	20 mins.
Gingerbread, etc.	350°	5th	$\frac{3}{4}$ to 1 hour
Madeira Cake	350°	5th	$\frac{3}{4}$ to 1 hour
Plain Fruit Cake	350°	5th	1½ to 2 hours
Rich Fruit Cake	275°	6th	4 to 4½ hours
PUDDINGS			
Baked Custard	300°	5th	1 hour
Bread Pudding	300°	5th	1 hour
Meringues	300°	5th	1½ hours
	and reduce to 175° immedi.		
Souffle	375°	5th	30 minutes
Yorkshire Pudding	425°	5th	45 minutes
Rice Pudding	300°	6th	3-4 hours
BAKING			
Jam Tarts	425°	3rd	15 minutes
Flan Case	425°	4th	20 minutes
Choux Pastry (Cream Puffs)	400°	4th	30 minutes
Fruit Pie	400°	5th	45 minutes
Meat Pie— uncooked filling	350°	5th	2 hours
Meat Pie— cooked filling	400°	5th	40 minutes
Fruit Tart (in deep plate)	400°	5th	45 minutes
Flaky Pastry (patties, etc.)	400°	5th	20 minutes
Cornish Pasties	400°	5th	40 minutes

REMEMBER, the well insulated oven takes a long time to cool and economy can be gained by using this stored heat.

CLEANING

This range is built of materials that clean easily and is planned to strip down so that every part is quickly and easily accessible. Hot water and a little detergent is all that should be necessary if the oven is cleaned regularly. Avoid the use of harsh abrasive cleaners entirely. Before commencing to clean the range, turn off the electricity at the wall switch.

SWITCH PANEL

The switch knobs are removable by pulling them gently outwards. Care must be taken to avoid losing the spring clips on the rotary surface unit switch knobs. Wipe the switch panel over frequently with a damp cloth (a trace of detergent helps prevent smears). Be careful never to use a very wet cloth and always dry the panel with a second cloth. The knobs, should it be necessary, may be cleaned with a damp nail brush, but they must be thoroughly dry before being replaced on the panel.

ENAMEL SURFACES

A good, non-abrasive cleaner can be used, but if the surfaces are cleaned regularly, nothing more than a little soap and a damp cloth should be necessary. However, if a cleaner is used care must be taken to wipe it off and dry the surface. Any small spots of lemon juice or similar acid substances should be wiped off at once. If the enamel is carefully looked after, it will still be as new after many years of service.

DRESS RINGS

The stainless steel dress rings around the surface elements are removed by lifting them gently, with even pressure on both sides. Wipe over them with a damp cloth and a little detergent, or if badly stained, soap impregnated steel wool, being sure to dry them thoroughly before replacing.

RADIANT SURFACE ELEMENTS

These require no cleaning at any time, as the intense heat generated in them burns off any spillages.

RANGE TOP

The top or hob of the range can be raised to give free access to the combined reflector and spill-over zone by holding it at the outside front edges and lifting. At the end of its upward travel the supporting stays will drop into the "hold" position when the top is slightly lowered. To return it to its normal operating position, raise the top to its limit and lower quickly.

There is no need to touch the stays.

The top can also be pulled forward to allow cleaning of the gap between the top and the splashback panel. To do this, first raise the top 3in. at the front and pull it forward 1in. then lower. The top will rest on the two special stops on the supporting arms. To return it to its normal position, push the top back, raise slightly to disengage the stops, then lower.

SPILL-OVER ZONE

As previously stated, any spillovers should be wiped away as soon as possible so that the heat from the elements cannot burn it on to the spill-over zone. A damp cloth will then be found sufficient. However, should this not be so, the spill-over zone may be cleaned with soap impregnated steel wool. Immediate attention to spill-overs saves much work.

OVEN DOOR

To remove the oven door, open it a few inches, grasp the sides and lift slightly to disengage the two hinge prongs that locate in the range body. Pull out the door until the prongs are clear of the oven. These prongs act as feet and enable the door to stand without further support. Hot water and detergent will clean the glass and chrome, and should be sufficient for the enamel surface. If not, use a non-abrasive cleaner. Always dry the door after cleaning and ensure that no water gets into the hinge mechanism. To replace, keep the door square with the oven and carefully locate the two prongs in the holes in the oven body. The door can be pushed firmly into place and the prongs will settle into their operating position.

OVEN DOOR GASKETS

It should not normally be necessary to remove the silicon elastima gaskets and supporting stainless steel strips from the oven for cleaning, unless the adjacent surfaces have become stained. Remove the side gaskets first, by pulling forward from the centre point until the ends disengage from the retaining slots. The upper gasket is removed in a similar manner, but first lift the centre over the supporting clip. The gaskets can be washed in the sink, but care must be taken not to tear them or distort the supporting strips. Replace the top gasket first. Point the lip down, curve the gasket and enter the ends into the holding slots, then raise the centre and position it over the locating clip on the oven front. When replacing the side gaskets have the lip

towards the oven, insert the top end into the top holding slot, curve the gasket slightly and slip the bottom end into the lower holding slot.

OVEN ELEMENTS

All oven elements can be moved to mid oven position to enable easy access to all parts of the oven interior for cleaning. If double sided grill feature is incorporated, the left hand section of the top element can be swung round, and the right hand section hinged down until it engages in a latch position. When cleaning has finished, lift the right hand section gently back into its cooking position and swing the other section up until it latches back into place. The bottom element should be lifted from the front to clear the bottom of the oven, where it will remain until gently lowered to the base of the oven.

OVEN INTERIOR

It is advisable to make a practice of wiping over the oven with a damp cloth after each use, before the oven is cold, especially after roasting meat when inevitably a certain amount of fat will have splattered the walls. However, if the oven is stained and in need of a good cleaning, a non-abrasive cleaner may be safely used. With the range dismantled the oven is easy to clean. All surfaces can be reached, and there are no sharp corners to hold dirt. Care must be taken when cleaning around the oven light and the bulb of the thermostat mechanism which is at the right hand side of the top element.

WARMING DRAWER

A warm damp cloth with a little soap will clean all surfaces.

RANGE BODY

Wipe over with a damp cloth and a non-abrasive cleaner.

GENERAL

To enable you to clean thoroughly behind the range, it is advisable to draw it forward away from the wall. Do this when the oven door has been removed and the drawer taken out. Lift the range slightly by gripping under the oven and roll the range forward.

NOTE: Do not attempt to roll the range beyond the limit set by the length of mains connection. Always stop before this is stretched or strained in any way.

From the foregoing instructions it will be obvious that the following actions save work:

1. Frequent wipe-overs take less time and effort than periodic major cleanings and keep the range in new condition for years.
2. Immediate cleaning up of spill-overs saves time and eliminates the need for cleaning methods that may damage the surfaces of the range.

ELECTRICS

BEFORE DOING ANY ELECTRICAL WORK *ALWAYS* DISCONNECT THE POWER BY SWITCHING OFF THE MAIN SWITCH AT THE WALL.

OVEN FAILURE

Should the oven fail to heat after the thermostat control has been set, or any part of the range fail to operate, check the following before calling an electrician:

1. On the Automatic models, check that the automatic timer is set to "MANUAL".
2. Check that the main wall switch is on.
3. If the oven still does not operate, check the corresponding fuse on the range.
4. Check the main fuse on the house meter board if the range still will not operate.

FUSES

BEFORE INSPECTING FUSES, SWITCH ELECTRICITY OFF AT THE MAIN.

Each electrical circuit is isolated with a fuse link and the fuses are located behind the switch panel near the top. They are revealed by removing the fuse cover, and can be removed without moving the range. If a fuse has blown, replace it with 15 amp wire for the oven and 10 amp for any other fuse.

OVEN LIGHT PROTECTOR

The oven light protector is held in position by a vertical wire clip, and to replace the protector should it be accidentally broken, or to remove it for cleaning, first swing the clip clear to the

right. Withdraw the glass from its housing by pulling outwards. Replace by pushing the protector home, and after replacing the clip make sure it locates properly in the slots. The bulb has a screw cap and is easily replaced should it fail at any time. However, before trying to remove the bulb, make certain that the main switch is off. Do not use the oven without an oven lamp protector.

OVEN DOOR ADJUSTMENT

Should the oven door become out of alignment, it is possible to realign it quickly. The realigning screws are found through two slots in the sides of the rear cover of the range. Loosen, adjust the door inwards or outwards until even gasket contact is achieved, then tighten the screws.

GENERAL

All switches, controls and heating elements are manufactured by organisations which have had many years of experience in the field of electric range component production. Properly handled, they will give years of trouble-free service. The most modern and reliable connectors have been fitted, using flexible conductors. Points of flexing have been kept well away from heat zones. The changing of components is now a simple matter which an electrician can do in minutes.

SHACKLOCK ELECTRIC RANGE

Warranty

We warrant to the original purchaser (named on the Registration Card) that the SHACKLOCK Electric Range bearing the serial number noted on the Registration Card is free from defects in material and workmanship under normal home use and service. Our obligation under this warranty is limited to repairing or exchanging, ex our nearest branch, without cost to purchasers, any part which, within ONE YEAR from the date of delivery to such purchaser, is proved to our satisfaction to be defective.

This warranty shall not extend to wear and tear, defects resulting from accident, negligence, alteration or misuse or to consequential damage and shall not apply where the SHACKLOCK electric range has not been continuously in the possession of the purchaser named on the registration card, nor where it has been dismantled, repaired or serviced by any other than an authorised SHACKLOCK dealer, one of his servicemen or a qualified electrician.

This warranty is given on the understanding that the purchaser follows carefully the instructions given in the SHACKLOCK instruction book or card concerning the proper use and care of the range and does not use the machine for any other than the domestic purposes for which it is designed.

This warranty is in lieu of all other warranties expressed or implied and of all other obligations or liabilities on our part in respect of the sale of this SHACKLOCK Range and we do not assume, nor authorize any person to assume for us, any other liability in connection with the said sale.

All claims for warranty service must be made through the SHACKLOCK dealer who sold the range. Such dealer undertakes during the period of warranty to make any necessary adjustment and to fit any replacement part supplied by the manufacturer under the terms of this warranty.

H. E. SHACKLOCK LIMITED, DUNEDIN,
NEW ZEALAND

JOHN McINDOE LTD.

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